



Valentine Distilling Dinner

Thursday, April 20, 2023

Each Course is paired with featured cocktails from Valentine Distilling Company

Valentine White Blossom Vodka Welcome Cocktail

1st course

Carpaccio of Prime Beef Tenderloin Shaved Watermelon Radish, Aged Parmesan, Baby Sorrel, Dijon Mustard Sauce, Brioche Crouton Paired with Valentine Liberator Gin

2nd Course

Day Boat Diver Scallops

Sweet Corn and Jumbo Lump Crab Succotash, Smoked Maine Lobster & Chive Beurre Blanc Paired with Valentine Liberator Barrel Aged Gin

3rd Course

Citrus Salad Supreme Citrus Segments, Shaved Fennel, Arugula, Pistachio, Blood Orange Sorbet Paired with Valentine Mayor Pingree Bourbon Whiskey

4th Course

Prime Filet Au Poivre

Peppercorn Crusted Filet Mignon, Pommes Purée, Petite Baby Vegetables, Seared Foie Gras, Cognac Cream Sauce Paired with Valentine Mayor Pingree Rye Whiskey

5th Course

Strawberry Pistachio Torte

Pistachio Sponge with Light Pistachio Mousse, Strawberry Coulis, and Strawberry Whipped Cream Valentine Vodka Espresso Martini